

Professional Cooking New York, NY

OPE ID: 00780400

Q: How many students graduate from the program?

A:

Program	Number of first-time, <u>full-time</u> students who started school	Of the students reported in column B, the number who graduated within 150% of the normal program length	Graduation Rate	On-Time Graduation Rate
Professional Cooking	243	161	66%	61.46%

Q: What is the cost for attending the Professional Cooking Program?

A: **Professional Cooking Day/Afternoon**

Tuition	Supplies/Uniforms	Books	Other Fees	Registration Fee
\$13,938	\$545	\$215	\$1,620	\$100

Q: What percentages of students find a job in the related field?

A: Based on our 2011 ACCSC Annual Report:

Professional Cooking 73%

Q: What are the demographics at the New York campus?

A: ***Percent of Undergraduate enrollment***

by gender

Female 58%
Male 42%

By race/ethnicity

American Indian or Alaska Native 0.02%

Asian	3.7%
Black or African American	47.2%
Hispanic	1.8%
Hispanic/Latino	38%
Native Hawaiian or Other Pacific Islander	0.02%
Nonresident Alien	0.1%
Not Specified	0.05%
Two or more races	0.07%
White	6.8%
White Non Hispanic	0.9%

Q: What opportunities are there with training for this program?

A: Please visit www.onetonline.org for more information on opportunities.

SOC Code:

- 35-1011.00 – Chef and Head Cooks
- 35-1012.00 – First Line Supervisors/Managers of Food Preparation and Serving Workers
- 11-9051.00 – Food Service Managers
- 35-2014.00 – Cooks, Restaurants
- 35-2021.00 – Food Preparation Workers including Fast Food
- 35-2015.00 – Cooks, Short Order
- 35-2013.00 – Cooks, Private Household

Q: How much student loan debt does a typical graduate have to repay after graduation?

A: Median Title IV Loan Debt = \$9,424.25
 Median of Institutional Financial Plan Debt = \$0